

CANASTEN



ST TROPEZ



NOS ENTRÉES, PLATS & PIZZAS SONT SERVIS POUR
UNE PERSONNE (NON DIVISIBLE)

*our dishes and pizzas starters are served for one person
(not divisible)*



ENTRÉES - SALADES

== **INSALATÈ** ==



AUBERGINE À LA PARMIGIANA

23€

*Aubergines, sauce tomate, mozzarella, parmesan rapé, basilic
Eggplant, tomato sauce, mozzarella, grated parmesan, basil*

SALADE HARICOTS VERTS RICOTTA

21€

*Haricots verts croquants, échalotes, pistaches, ricotta salée et huile citronnée
Green beans salad, salted ricotta, pistachios, shallots and lemon oil dressing*

TRILOGIE DE TOMATES AVEC BURRATA

23€

Trilogy of old-style tomatoes Burrata, basil

CARPACCIO DE BŒUF À L'ITALIENNE

24€

*Pesto, basilic, tomates confites, stracciatella de burrata, roquette
Beef carpaccio, basil, pesto, candied tomatoes, stracciatella burrata, arugula*

SALADE CANASTEL

26€

*Pousses d'épinards, burrata fumée, échalotes confites, noix & framboises
dressing balsamic maison*

*Fresh spinach, smoked burrata, candied shallots, walnuts and raspberries
homemade balsamic dressing.*

POISSONS- FISH

== **IL PESCE** ==

Poisson du jour uniquement en suggestion selon arrivage

Fish of the day only as a suggestion depending on availability



*La cuisine
de la M...*



CANASTEL

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VIANDES - MEAT
== CARNI ==

*Dolce
Vita!*

TARTARE DE BOEUF

24€

Viande coupée au couteau, assaisonnement du chef
Minced meat with a knife and chef's seasoning

ESCALOPE MILANAISE CANASTEL

32€

Escalope de veau, roquette, tomate cerises et pâtes sauce tomate
Breaded veal cutlet, arugula, cherry tomatoes and tomato sauce pasta

TAGLIATA DE BOEUF

32€

Faux filet de boeuf, roquette et parmesan
Beef faux filet with arugula and parmesan cheese

ACCOMPAGNEMENTS - SIDES

CONTORNI SUPPLEMENTARI

SALADE VERTE

6 €

Green salad

FRITES

8 €

French fries

CAPONATA NAPOLITANA

7 €

cooked vegetables

PURÉE À LA TRUFFE

12 €

Truffle purée

*cina
Nama*

PÂTES FRAÎCHES FAITES MAISON



PASTA FRESCA FATTA A MANO

HOME MADE FRESH PASTAS

RIGATONI

25€

Rigatoni, boulettes de viande et sauce tomate
Rigatoni with napolitan meatballs and tomato sauce

TAGLIATELLES PESTO BASILIC MAISON

26€

Tagliatelle with homemade basil pesto

PACCHERI À LA NORMA

27€

Aubergines, tomates cerises, ricotta salée et menthe
Paccheri with eggplant, cherry tomatoes, salted ricotta and mint

SPAGHETTI ALLE VONGOLE

29€

Palourdes, ail et persil
Spaghetti with clams, garlic and parsley

TONNARELLI CACIO E PEPE

26€

Pecorino Romano et poivre noir
Tonnarelli with pecorino romano and black pepper

CASSARECCE PESTO DE PISTACHE ET STRACCIATELLA

32€

*Pistaches, huile d'olive, parmesan, ail, basilic, stracciatella de burrata***
Cassarecce with pistachios pesto, parmesan, garlic, basil, stracciatella of burrata

TAGLIATELLES À LA TRUFFE FRAICHE DELLA MAMA ET BURRATA

46€

Tagliatelle with fresh truffle and buratta

*Supplément Truffe 4g 10€

extra truffle

**Supplément burratta 8€

extra burrata





PIZZE
= PIZZAS =



*Buon
Appetito*

LA MARGHERITA

sauce tomate, fior di latte, basilic
tomato sauce, fior di latte, basil

18€

LA NAPOLITAINE

sauce tomate, anchois, capres, mozzarella fior di latte
tomato sauce, anchovies, capers, mozzarella fior di latte

19€

LA REGINA

sauce tomate, fior di latte, jambon blanc, champignons
tomato sauce, fior di latte, white ham, mushrooms

21€

LA DIAVOLA

Sauce tomate, fior di latte, spianata, n'duja
Tomato sauce, fior di latte, spianata, n'duja

23€

LA TONO

Sauce tomate, champignon, capres, thon, œuf
Tomato sauce, mushroom, capers, tuna, egg

24€

LA CANASTEL

Base creme, fior di latte, mortadelle, pesto de pistache et stracciatella
Cream base, fior di latte, mortadella, pistachio pesto and stracciatella

28€

LA CAPRA

Base crème, mozzarella, chèvre, miel
Cream base, mozzarella, goat cheese, honey

22€

4 FROMAGGI

Sauce tomate, fior di latte, chèvre, gorgonzola, castelmagno
Tomato sauce, fior di latte, goat cheese, gorgonzola, castelmagno

24€

LA CALZONE

Sauce tomate, jambon blanc, mozzarella fior di latte
Tomato sauce, white ham, fior di latte mozzarella, egg

24€

LA PARMA

Sauce tomate, mozzarella, jambon de parme, tomate cerise, roquette
Tomato sauce, mozzarella, parma ham, cherry tomato, arugula

27€

LA TARTUFO

Crème truffée, fior di latte, truffe fraîche
Truffle cream, fior di latte, fresh truffle

44€



MENU ENFANT JUSQU'À 7 ANS

== BAMBINI ==

CHILDREN'S MENU UP TO 7 YEARS OLD

Pates sauce tomate ou beurre ou steak haché frites + Sirop à l'eau 16€
Tomato or butter Pasta or steak and fries + water syrup



GLACES ARTISANALES EN POT
HOMEMADE ICE CREAMS



== GELATI ARTIGIANALI ==

TARENTINA - GLACES DE PROVENCE 9€

Sans conservateur, colorant, arômes artificiels et sans air ajouté
With no preservation, no colorant, no artificial flavours and no air added

SORBETS PLEIN FRUITS

Citron, Fraise, Mangue, Ananas gingembre.
Sorbet full fruit : Lemon, Strawberry, Mango, Pineapple ginger

GLACES AU LAIT FERMIER BIO

Vanille de Madagascar , Chocolat, Stracciatella, Café Pur Arabica, Pistache,
Noix de Coco, Rhum Raisin, Yaourt

ORGANIC FARMER'S MILK ICE CREAMS :

Madagascar Vanilla, chocolate, stracciatella, Pure arabica coffee, Pistachio, Coconut,
Rum raisin, Yoghurt

DESSERTS

== DOLCI ==

AFFOGATO

boule de glace vanille, shot espresso 8€
Scoop of vanilla ice cream, espresso shot

TIRAMISU CLASSICO DE NOTRE CHEF

un délice !

11€

LA NOCCIOLATA (À PARTAGER)

pizza Nutella ,huile d'olive ,sucre glace 16€
Nutella pizza ,olive oil, icing sugar, to share...or not !